

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



Facility Information

RESULT: Satisfactory

Permit Number: 36-48-00135
Name of Facility: Gulf Middle School
Address: 1809 SW 36th Terrace
City, Zip: Cape Coral 33914

Correct By: Next Inspection
Re-Inspection Date: None

Type: School (more than 9 months)
Owner: The School District of Lee County *
Person In Charge: Procopio, Michael Phone: (239) 334-4544
PIC Email: michaeljpr@leeschools.net

Inspection Information

Purpose: Routine
Inspection Date: 9/11/2018

Begin Time: 01:00 PM
End Time: 02:20 PM

Additional Information

No Additional Information Available

Items marked below violate the requirements of Chapter 64E-11 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-11, Florida Administrative Code and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

<p>FOOD SUPPLIES 1. Sources, etc.</p> <p>FOOD PROTECTION X 2. Stored temperature 3. No further cooking/Rapid cooling 4. Thawing 5. Raw fruits 6. Pork cooking 7. Poultry cooking 8. Other animal cooking 9. Least contact/Reheating 10. Food container X 11. Buffet requirements 12. Self-service condiments 13. Reservice of food 14. Sneeze guards 15. Transportation of food 16. Poisonous/Toxic materials</p> <p>PERSONNEL</p>	<p>17. Exclusion of personnel 18. Cleanliness 19. Tobacco use 20. Handwashing 21. Handling of dishware</p> <p>EQUIPMENT/UTENSILS X 22. Refrigeration facilities/Thermometers 23. Sinks 24. Ice storage/Counter-protector 25. Ventilation/Storage/Sufficient equipment 26. Dishwashing facilities 27. Design and fabrication 28. Installation and location X 29. Cleanliness of equipment 30. Methods of washing</p> <p>SANITARY FACILITIES AND CONTROLS 31. Water supply 32. Ice 33. Sewage</p>	<p>34. Plumbing 35. Toilet facilities 36. Handwashing facilities 37. Garbage disposal 38. Vermin control</p> <p>OTHER FACILITIES AND OPERATIONS 39. Other facilities and operations</p> <p>TEMPORARY FOOD SERVICE EVENTS 40. Temporary food service events</p> <p>VENDING MACHINES 41. Vending machines</p> <p>MANAGER CERTIFICATION 42. Manager certification</p> <p>CERTIFICATES AND FEES 43. Certificates and fees</p> <p>INSPECTION/ENFORCEMENT 44. Inspection/Enforcement</p>
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Inspector Signature:

Client Signature:

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General Comments

NOTE: Sliders 182F; milk 36F; pizza 168F; macaroni salad 36F; orange chicken 120F; rice 118F; fish 123F; chicken sandwich 174F; walk-in 36F; True 40F; Delfield 38F; chlorine bucket 50ppm; chlorine 3 comp sink 100ppm; hot water greater than 100F throughout.

Email Address(es): michaeljpr@leeschools.net;
dornb@leeschools.net;
JimHow@leeschools.net;

Violations Comments

Violation #2. Stored temperature
- Food (orange chicken 120F; rice 118F; fish 123F) in warming cabinet at teacher's bar less than 140F. (NOTE: Facility to check warming cabinet to ensure that it is operating as designed, warming cabinet temperature was set to 180F.)
CODE REFERENCE: Storage Temperature. 64E-11.004(1)(2). Food is stored at proper temperatures (less than or equal to 41°F or greater than or equal to 140°F).

Violation #11. Buffet requirements
- Tongs not available for service of fruit to minimize contamination. (teacher bar)
CODE REFERENCE: Buffets, Serving/Ice Dispensing Utensils. 64E-11.004(16),(19). Buffet foods shall be displayed and served to minimize contamination. Clean plates shall be made available to customers. Dispensing utensils shall be used to avoid unnecessary manual contact and stored properly.

Violation #22. Refrigeration facilities/Thermometers
- Thermometer not observed in walk-in cooler. - CORRECTED
CODE REFERENCE: Refrigerators. 64E-11.006(1), (1)(a). There will be sufficient, working, refrigerators. Each refrigerator will have a working thermometer.

Violation #29. Cleanliness of equipment
- Interior white panel of ice machine dirty (bottom right). - REPEAT
CODE REFERENCE: Cleaned. 64E-11.006(4). All equipment will be maintained in a clean and sanitized manner.

Inspection Conducted By: Louise Chang (86346)
Inspector Contact Number: Work: (239) 690-2100 ex.
Print Client Name:
Date: 9/11/2018

Inspector Signature:

Client Signature: